

Melbourne Cup Luncheon

3 Course Menu

ENTRÉE

Poached King Prawn Salad
mango, snow peas, minted guacamole,
sesame crisp

MAIN COURSE

Baked Chicken Breast
with citrus & basil, prosciutto wrapped,
crispy duck roll, potato rosti, spring vegetable
tartlet, tomato cumin coulis

DESSERT

Passionfruit & White Chocolate Cheesecake
berry salsa, meringue drops,
chocolate soil

BEVERAGES

Bay of Stones Sparkling Brut | Sauvignon Blanc | Shiraz

Mountain Goat Lager | Two Step Apple Cider

Great Northern Lager | Pure Blonde

Assorted Soft-Drinks & Juices